



*"There are two essential components to designing a kitchen," says Alison Palevsky, who with Sarah Shetter heads SPI Design. "First, make the chef's job as easy as possible. Second, provide a comfortable eating and lounging area for everybody else. We always include ample space on either side of the cooktop, a spice rack or drawer near the cooktop, a conveniently located dishwasher, a pot filler and a partitioned pull-out trash receptacle. When possible, we have the sink, refrigerator and range top laid out in a triangle so it's easy to move between all three. We also like to incorporate a large island with comfortable barstools, as most of our clients gravitate toward eating there even when they have a separate dining room. For my own kitchen in Pacific Palisades, California, the countertops are green limestone, and the island countertop is wood. The appliances are Viking, except for the Sub-Zero refrigerator. The cabinetry is stained maple with brushed aluminum hardware."*

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